

Sunday Lunch €45

Starter

Vegetable Soup

Parsley cream, home baked breads (m,g,c)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m,e)

Confit Pork Neck

Chicory, apple gel, Savoy cabbage emulsion, cider cream sauce (g,s,n,m,e)

Crab Ravioli

Fennel velouté, Irish trout caviar, garlic migas, tarragon oil (g,m,e,f,c,cr)

Ardsallagh Goats Cheese Mousse

Beetroot textures, candied walnuts & basil oil (m,n,so,g)

Main Course

Slow Braised Lamb Shank

Ballymakenny potatoes, Tenderstem broccoli, Drummond house garlic butter, Lamb jus
(ms,c,so)

Courgette & Tomato Risotto

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,so,s,c)

Chicken Ballotine

Iona Farm baby vegetables, carrot puree, chive & spinach gnocchi, cider cream (m,s,so,c)

Baked Herb Crusted Cod

Pommes Anna, Florette's of Cauliflower, Cauliflower puree, Cheddar & White Wine Velouté,
Tarragon Emulsion (f,s,cr,m,g,c,so)

Roast Sirloin of Irish Hereford Beef

Creamed & roast potato, carrots, broccoli, Yorkshire pudding & roast jus (g,m,s)

*Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans*

Desserts

Chocolate Brownie

Raspberry, chocolate crisp, Chantilly cream (e,m,so)

Vanilla & White Chocolate Panna Cotta

Rhubarb textures (e,m)

Carrot Cake

Cream cheese icing, vanilla ice cream, white chocolate crumb (m,g,e)

Boyne Grove farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

Tiramisu

Chocolate shavings & sweet coffee gel (m,s,e,g,n)



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